

BOATHOUSE
RESTAURANT

Walter Scott Wine Dinner 2026

Thursday, April 30th - 6pm

\$125 per person plus tax and gratuity



First Course

Lobster Ravioli

lemon beurre blanc, chive oil

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2024 Fir Crest Blanc

Second Course

Heritage Chicken Galantine

caramelized onion soubise, roasted fennel, radish, pea shoots

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Koosah Vineyard, Chardonnay, 2024

Third Course

Cold Smoked Butter Poached Sea Bass

beluga lentils, French baby carrot, baby bok choy, sauce vin jaune

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Sequitur Vineyard, Pinot noir, 2024

Fourth Course

Grilled Rack of Lamb

farro risotto, forest mushroom, snap peas, lamb demi-glace

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Sojeau Vineyard, Pinot Noir, 2024

Fifth Course

Crème Brulee

Vanilla bean custard, Eden Hill eggs



WALTER SCOTT



Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

www.boathouseonwestbay.com | 14039 Peninsula Drive | Traverse City MI, 49686